



# HIGH HOLIDAYS EASY REHEATING INSTRUCTIONS

KEEP FOODS COLD UNTIL REHEATING TIME. SERVE IMMEDIATELY WHEN HOT

## **Preheat oven to 350°**

Bring food to room temperature by leaving on the counter for approximately 30 minutes. Remove all plastic lids.

All reheated foods must reach an internal temperature of at least **165° for 15 seconds**

within a two-hour window. For the microwave, foods must reach an internal temperature of 190°.

*Heating times may vary, depending on oven calibration and the number of items in the oven. Use properly calibrated thermometer to monitor the temperature. Check items periodically while reheating. Prepared foods should be reheated only once.*

## **Soups, Sauces, and Gravies**

Pour item into small saucepan and simmer at medium-low heat on stovetop for 10-12 minutes. Matzo balls should be added to soup before heating.

## **Brisket, Corned Beef, Turkey and Roasted Chicken**

Heat for 15-20 minutes, covered with foil, in gravy or broth to retain moisture.

## **Pank Crusted Dijon Salmon**

Heat for 10-15 minutes covered with foil, uncover last 5 minutes for browning if desired.

## **Poached Fish, Spreads, & Salad**

Includes pached salmon, whitefish salad, gefilte fish loaf, and tapenade. Serve chilled.

## **Vegetables and Side Dish**

Heat for 10-15 min covered with foil. Uncover for last 5 minutes for browning if desired.

*Shana  
Tova*

THANK YOU FOR CHOOSING  
EDDIE'S OF ROLAND PARK